

ASKERNE 2016 SYRAH



WINEMAKING NOTES

The fruit for this wine was picked and destemmed then cold soaked for around 5 days prior to fermentation with wild yeast. The wine was then aged in French oak barrels for 20 months, 40 % new.

ANALYSIS

pH 3.73
TA 5.48 g/l
Alcohol 13.0%

TASTING NOTES

Deep red with purple hues. Fruit aromas of blackberry and violet with an undercurrent of savoury characters reminiscent of soy or mushroom. The palate is mid weight with a lovely fruit concentration and vibrancy on the finish. Fine powdery tannins complete the structural profile.

AWARDS

93 Points Cameron Douglas
4.5 Stars Wine Orbit
4 Stars Michael Cooper
4 Stars Winestate